

YARDBIRD



Prix-Fixe

\$95 per guest

APPETIZER

- Choice Of -

Rose Beet Salad

Roasted Beets, Whipped Goat Cheese,
Pistachio, Rose Vinaigrette

Maryland Crab Cake

Jumbo Lump Crab, Mustard Remoulade

Salmon Blini

Smoked Salmon, Blini, Crème Fraîche,
Chive, Roe

ENTRÉES

- Choice Of -

Tomahawk for Two

Dry-Aged Tomahawk, Herb Butter

Stuffed Poussin

Roasted Poussin, Brioche Stuffing, Jus

Seabass Confit

Olive Oil-Poached Seabass,
Lemon Beurre Blanc

SIDES

- Choice Of -

Duchess Potatoes

Piped Whipped Potato, Golden Baked

Creamed Spinach

Baby Spinach, Parmesan Cream

Glazed Baby Carrots

Honey-Butter Glaze, Thyme

DESSERT

- Choice Of -

Chocolate-Dipped Strawberries

White and Dark Chocolate



Chocolate Molten Cake

Warm Chocolate Cake, Vanilla Bean Ice Cream

Sweetheart Sips

Kentucky Kiss

Russell's Reserve Bourbon, Strawberries,
Pure Maple Syrup, Fresh Lemon, Ginger Beer 19

Raspberry Chocolate Espresso Martini

Vodka, Espresso, Raspberry, Chocolate 19

Brut Rosé - Mumm

Napa Valley, California 19 / 95

Brut - Moët Imperial

Champagne, France 35 / 120

Veuve Clicquot Yellow Label

Reims, France 50 / 200